



Parilla de Temporada
GRILL SEASONAL OFFER

Appetizers

Sopa del Chef

Cream soup of autumn butternut squash with a hint of forest rosemary, served with pine nuts and sage chips in brown butter and crème fraîche

30,-

Rösti de Calabacín

Golden zucchini rösti with wild mushroom sauce and truffle

47,-

Main Courses

Lomo Argentino

Grilled Argentinian Filet Mignon served on mashed potatoes with chanterelles

184,-

Add truffle 35,-

Sándwich de Viva Tango

A sandwich with richly seasoned, grilled Argentinian New York Strip, capers, caramelized onions, sun-dried tomatoes, provolone cheese, and aioli chimichurri sauce, served with fries fried in beef tallow with Parmesan and truffle

69,-

Pechuga de Pato

Wild duck breast in cherry sauce with grilled potatoes, beetroot purée, and Malbec-marinated apple

84,-

Sides

Setas del Bosque Fritas

Chanterelles fried in butter with parsley

35,-

Calabaza a la Parrilla

Grilled pumpkin baked with provolone cheese and a mixture of Argentine spices

23,-

Dessert

Postre Viva Tango

Chocolate fondant with crème anglaise, caramelized plum, mint, burnt milk crumble, and fresh fruit

35,-

